

Somayeh Rastegar

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

16
papers

220
citations

7
h-index

14
g-index

16
ext. papers

292
ext. citations

3.5
avg, IF

4.16
L-index

#	Paper	IF	Citations
16	Biochemical responses in leaves of four fig cultivars subjected to water stress and recovery. <i>Scientia Horticulturae</i> , 2012 , 148, 109-117	4.1	36
15	Preservation of mango fruit with guar-based edible coatings enriched with <i>Spirulina platensis</i> and Aloe vera extract during storage at ambient temperature. <i>Scientia Horticulturae</i> , 2020 , 265, 109258	4.1	32
14	Enzyme activity and biochemical changes of three date palm cultivars with different softening pattern during ripening. <i>Food Chemistry</i> , 2012 , 134, 1279-86	8.5	32
13	Effects of melatonin treatment on the biochemical changes and antioxidant enzyme activity of mango fruit during storage. <i>Scientia Horticulturae</i> , 2020 , 259, 108835	4.1	28
12	Use of rapid screening methods for detecting drought tolerant cultivars of fig (<i>Ficus carica</i> L.). <i>Scientia Horticulturae</i> , 2012 , 143, 7-14	4.1	25
11	Effectiveness of alginate coating on antioxidant enzymes and biochemical changes during storage of mango fruit. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12990	3.3	22
10	Influence of postharvest gamma irradiation on the antioxidant system, microbial and shelf life quality of three cultivars of date fruits (<i>Phoenix dactylifera</i> L.). <i>Scientia Horticulturae</i> , 2019 , 247, 275-286	4.1	10
9	Effect of L-aminobutyric acid on the antioxidant system and biochemical changes of mango fruit during storage. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 778-789	2.8	7
8	Impact of edible coating derived from a combination of Aloe vera gel, chitosan and calcium chloride on maintain the quality of mango fruit at ambient temperature. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2932-2942	2.8	7
7	Effect of rootstock on vegetative growth and mineral elements in scion of different Persian lime (<i>Citrus latifolia</i> Tanaka) genotypes. <i>Scientia Horticulturae</i> , 2019 , 246, 136-145	4.1	6
6	Effect of alginate coating incorporated with <i>Spirulina</i> , Aloe vera and guar gum on physicochemical, respiration rate and color changes of mango fruits during cold storage. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 265-275	2.8	6
5	Effect of pulse treatment with sucrose, exogenous benzyl adenine and gibberellic acid on vase life of cut rose Red One. <i>Horticulture Environment and Biotechnology</i> , 2011 , 52, 482-487	2	4
4	Ameliorative effect of melatonin against storage chilling injury in pomegranate husk and arils through promoting the antioxidant system. <i>Scientia Horticulturae</i> , 2022 , 295, 110889	4.1	3
3	Effect of preharvest application of calcium chloride, putrescine, and salicylic acid on antioxidant system and biochemical changes of two Indian jujube genotypes. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13474	3.3	2
2	Essential oil composition and comparative phytotoxic activity of fennel, summer savory, Mexican marigold and feverfew: a potential bioherbicide. <i>Vegetos</i> , 1	1.2	0
1	Foliar application of salicylic acid and calcium chloride delays the loss of chlorophyll and preserves the quality of broccoli during storage.. <i>Journal of Food Biochemistry</i> , 2022 , e14154	3.3	0